

# **Historic, Archive Document**

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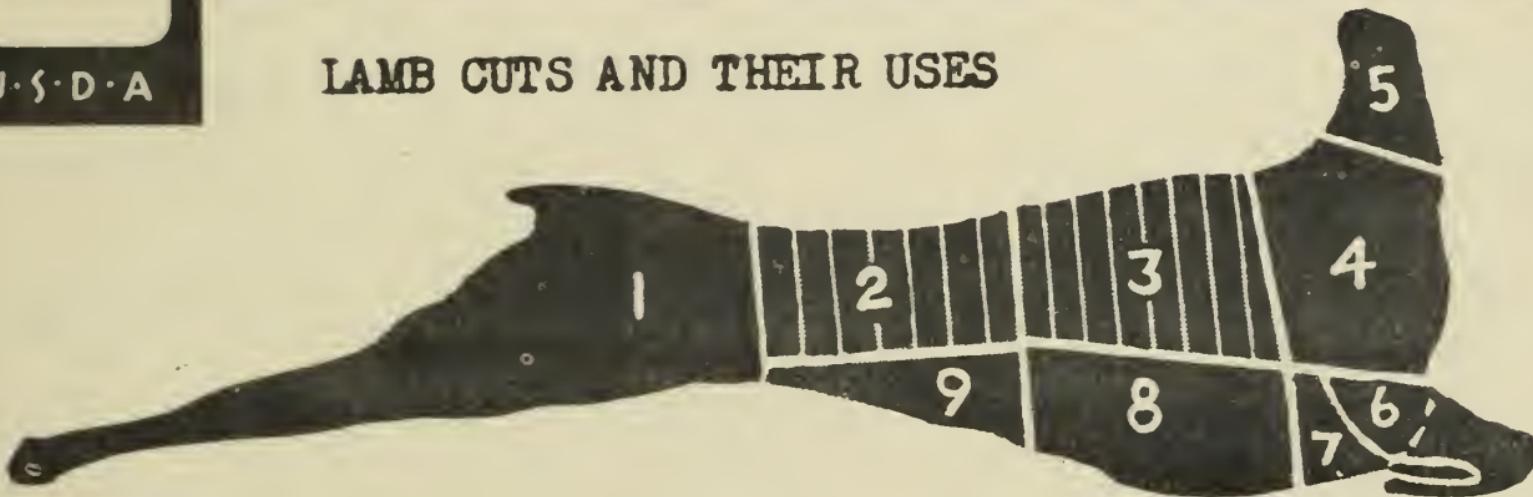


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LAMB

## CONSUMER TIPS &gt; &gt;

## LAMB CUTS AND THEIR USES



Lamb is tender at any age. "Spring lamb," 3 to 5 months old, is most plentiful from May to September. Meat from more mature lambs, 6 to 12 months of age, is most plentiful from September through April.

Library, U. S. Dept. of Agriculture MAY 23 '41

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CUT	USE
<u>Low-Cost Cuts:</u>	
5. Neck	Stew.
6. Shank	Soup, stew, ground-meat patties.
7. & 8. Breast	Stew, stuffed roast.
9. Flank	Stew, ground-meat patties.
<u>Medium-Cost Cuts:</u>	
1. Leg	Roast.
4. Square chuck	Boned roast, stew, Saratoga chops.
<u>High-Cost Cuts:</u>	
2. Loin	Broiled loin chops, roast saddle.
3. Rib or rack	Broiled rib chops, crown shoulder roast
<u>Other Edible Parts:</u>	Heart, Kidney, Liver, Tongue, Brains.

CONSUMERS' COUNSEL DIVISION

CT-34

U. S. DEPARTMENT OF AGRICULTURE, WASHINGTON, D. C.